they built temporary shelters of brushwood. During this period, fish moved close to the banks and into shallow pools to feed and could thus be caught with greater ease. A very common way of catching fish consisted in a number of men entering the water in order to drive the fish into a corner from where they could be caught by hand and thrown ashore. In shallow water the Terena also used conical wicker baskets open at the top and bottom. These baskets, which were about 2.5 feet high, were dropped over the fish, the fish being extracted through the top by hand. Larger wickerwork fish traps were also used. The Terena claim not to have used nets. Fishhooks made from bone were used in deeper water. For catching large fish swimming on the surface of the water, the Terena used the bow and arrow. Among the commonest varieties of fish the Terena mention the following: "marobás," *chaca-chaca;* "*trairas*," *himon;* "bagres," *ayaporé*. Fish were either boiled, broiled, or baked wrapped in clay. For broiling, the fish was cleaned, split, and placed in a cleft stick with cross sticks to keep the fish spread out. The stick was then stuck into the ground near a fire and turned until the fish was broiled. Fish were also dried on a latticework frame over a fire.

The principal weapons of the chase were the bow and arrow, the spear, and the wooden club. The Terena used a bow about 5 feet in length and oval in cross section made from a reddish-color wood, the string being made of tucum palm fiber. For game, bone-pointed arrows with two feathers were used. For birds, arrows with several slender bamboo points were used. Arrows used for shooting fish did not have feathers. In using stones, with which to kill birds, the Terena put two strings on their bows. Formerly the spear was pointed with bone, but with the introduction of iron an iron point was used. A heavy flat wooden blade or club was also used for dispatching wounded game. In addition to these weapons, the Terena used pitfalls and numerous kinds of traps.

When game was scarce and spread over a wide area, men on foot went out individually stalking deer, peccary, rhea, and tapir. If game was more plentiful and the country suitable, game could be surrounded and driven into an enclosed area where they could be shot down or speared. This method of collective hunting was particularly common after the adoption of the horse. Jaguars were sur-

months later, depending upon the type and the conditions of rainfall. Fresh maize was roasted before a fire or made into porridge or into cakes called *shipa*. A fermented beverage was also prepared from newly harvested maize. Ears of maize were also dried and stored in the house to be later crushed in a mortar and used for making porridge.

Manioc (chupú).—While in the Chaco, the Terena cultivated both the sweet manioc, *eshóti-chupú*, and the bitter manioc, *suatí-chupú*. Manioc was planted at the same time as maize and was weeded to give the young plants a good start. Sweet manioc matured in about 8 months and bitter manioc in about 12 months. Bitter manioc was thus a valuable food reserve, as it became available during the lean months of September and October.

Sweet manioc was eaten boiled and baked or cut up and boiled with meat. Bitter manioc, however, had to be processed in order to rid the tubers of their poisonous acids. The tubers were first cleaned, then shredded with a wooden grater. The pulp was then rolled in a cotton cloth which was wrung with the aid of two sticks, one at each end of the cloth press. The pulp was then rolled into small cakes, *kihí*, or large cakes, *kapapé*, and baked until the bitter taste disappeared.

Sweetpotatoes (kohé).—The sweetpotato was a favorite food of the Terena and was planted in large quantities. The Terena recognized three varieties: A white variety known as *kepuiti-kohé*, a yellow variety, *kiati-kohé*, and a purple variety, *karaiti-kohé*. Although sweetpotatoes could be planted throughout the year, the biggest plantings were made at the beginning of the rainy season. Sweetpotatoes planted in October were ready for use in March.

Sweetpotatoes were eaten boiled, or baked on hot coals or in earth ovens. A hole in the ground was filled with wood and after the wood had burnt down to coals, the potatoes were placed in it, covered with soil and left for a day or two.

Maize, sweetpotatoes, and manioc were the staple subsistence crops of the Terena. In addition to being substantial foods, these crops became available for use over a period stretching from January to October. Maize came in from January to March, sweetpotatoes from March to July, manioc from August to October.

[Banana] Village]

alone or mixed with cooked meat or sprinkled over boiled beans and other foods. 252 [262]

From the extracted juice the Terena prepare starch. Water is added to the juice, after which it is passed through a cotton cloth that captures the larger particles. The liquid is then placed in a wooden trough and allowed to settle. Next day the water is poured off gently and the fine powder in the bottom of the trough is allowed to dry in the sun. The dry powder is admitted to be a fair quality of starch and is sold by the Terena to the shopkeepers in Taunay. [439]

Manioc meal is stored in cotton bags or large cans. On long journeys a bag of manioc meal mixed with pieces of boiled meat provides a satisfactory and easily transportable food supply. Manioc meal mixed with cane sirup is also used as a dessert among the Brazilians. Bitter manioc, then, is the mainstay of the Terena. It is easy to cultivate, as it requires very little care. 251 262

Sugarcane.—Sugarcane, the Terena say, is next in importance to manioc as a food and cash crop. The Terena cultivate three principal types of cane. The old type known as "caiana" was cultivated in the Chaco but is not used very extensively at present. Another type known as "cana do Japão" is a thick reddish cane which grows well and produces a juice with a high sugar content. The most popular type, because it is the most resistant to disease, is "cane 78." The Terena use the Portuguese word for sugarcane, "cana de açucar." 249 [262]

Sugarcane is planted in the moist lowlands near the streams. The land is prepared with a hoe, and the cuttings are set out just before the heavy rains in September or October. Two weeks after planting, the field is weeded and again a month later to give the cane plants a good start. Ten to twelve months later the cane is ready for cutting. The cane is cut with a machete and hauled to the village in oxcarts. [494]

The three principal products obtained from sugarcane are sirup, "rapadura," and raw sugar. The cane press used by the Terena is the old-type wooden press which has been used by the Brazilians for centuries. This machine consists of three large wooden cylinders, about 2 feet in diameter and about 4 feet long, set perpendicularly close together in a line on a wooden platform. To the axle of the central cylinder a long wooden 257

[P. 25-A]